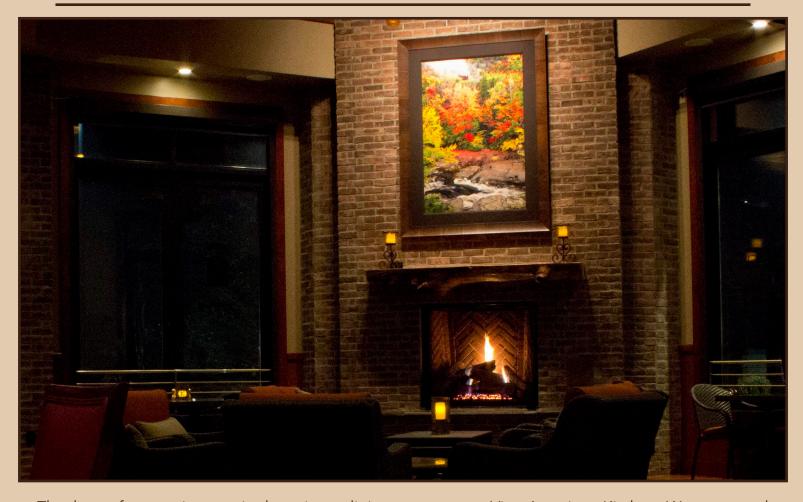


PRIVATE EVENTS

# WELCOME TO VINE AMERICAN KITCHEN



Thank you for your interest in the private dining programs at Vine American Kitchen. We are proud to offer unique private and semi-private areas paired with delectable menu offerings that are sure to delight and impress you and your guests. In this brochure, you will find all of the information needed to book your next event. Our private dining coordinator and Chef can work directly with you on custom menus, room designs and ambiance to meet all of your needs.

#### **BARREL ROOM**

Maximum Capacity: 8 guests

## Minimums:

Sunday-Friday Lunch: \$75 Sunday-Saturday Dinner: \$300

## **FIRESIDE TERRACE**

Maximum Capacity: Plated Event - 48 Guests; Cocktail Reception - 55 Guests

#### Minimums:

Sunday-Friday Lunch (Noon - 3pm): \$250 Saturday Lunch (Noon - 3pm): \$500 Saturday Reception (3pm - 6pm): \$1,000 Sunday-Thursday Dinner: \$500

Friday-Saturday Dinner: \$1,500

# **BAR PROGRAMS**

## **CASH BAR**

Drinks are paid by your guests when ordered.

## **HOSTED BAR**

Drinks are paid by the host and are tracked by servers throughout your event.

## **WINE SELECTIONS**

Wine selections will be poured for guests at current menu pricing. You will be charged for each bottle opened. Below is a sampled list of wines available.

## Sparkling

Domaine Ste. Michelle Blanc De Noirs, Washington

## Sauvignon Blanc

Wente "Louis Mel", California Kim Crawford, New Zealand

## Riesling

Chateau Ste. Michelle "Eroica", Washington

# Chardonnay

William Hill, Central Coast Simi, Sonoma Valley Sonoma Cutrer, Russian River Valley

## Pinot Gris/Pinot Grigio

Acrobat, Pinot Grigio, Oregon Erath, Pinot Gris, Willamette Valley Ponzi, Pinot Gris, Oregon Santa Margherita, Alto Adige

#### Cabernet

Columbia Crest "H3", Columbia valley Ghost Pines, Napa Valley Duckhorn Decoy, California

## Merlot

14 Hands, Washington Canoe Ridge Estate, Washington

#### **Pinot Noir**

Mirassou, California Belle Glos "Meiomi", Sonoma Coast Siduri, Russian River Valley

We suggest pre ordering wines for larger parties. Custom wines available with advanced notice.

Additional wine selections and our Reserve List are available upon request.



# **COCKTAIL PARTIES**

## **SMALL BITES**

Served by the Dozen

Shrimp Cocktail with Cocktail Sauce 25
Parmesan Bruschetta 25
Roasted Mushroom Bruschetta 25
New Orleans BBQ Shrimp 25
Crab-Stuffed Mushrooms 36
Vegetable Stuffed Mushrooms 21
Maryland Lump Crab Cakes 48
Chophouse Cheeseburger Sliders 24
Chicken Salad Sliders 24
Pulled Chicken and Avacado Quesadillas 24
Black Bean/Roasted Mushroom Quesadillas 21
Pimento Cheese Croquettes 18

## **FLATBREADS**

Serves 3-5

Margherita & Basil 9.95
BBQ Chicken & White Cheddar 10.95
"BLT" with Arugula & Roasted Tomatoes 10.95
Wild Mushroom, Goat Cheese & Arugula 11.95
Vegetarian 9.95

#### **SHARABLES**

Serves 10-12

Southwestern Guacamole with Tortilla Chips 24
Hummus with Pita Chips 21
Fresh Seasonal Fruit SM 40 / LG 70
Fresh Seasonal Vegetable Crudites SM 35 / LG 65
Smoked Meats and Cheese Trays SM 45 / LG 75

#### **SWEET BITES**

Served by the Dozen

Banana Cream Cups 18
Bite-Sized Brownies 16
Orea Peanut Butter Pie Bars 18
Chef's Fresh Baked Cookies 12

# GUIDELINES & HOLIDAY EVENTS

## **GUEST COUNT**

Please provide final guest count 48 hours prior to your event.

You will be charged for the number of guests confirmed.

## **ADDITIONAL ACCOMMODATIONS**

We can provide additional accommodations to improve your event. Audio visual rentals, floral arrangements, custom menus, unique set ups and satellite bars may be arranged for additional charges.

Rates are determined based on the nature of the requests.

# **SET-UP FEES**

\$25 for Semi-Private \$35 for Private Events up to 20 guests \$45 for Private Events 21-35 guests \$55 for Private Events 36 or more guests \$75 for Wedding Receptions/Rehearsal Dinners

## **CANCELLATION FEES**

A cancellation fee will be applied if the party cancels after execution of the contract.

For more information, please contact our private dining coordinator at private.dining@vinekitchen.com or (704) 469 - 5282

## SAMPLE HOLIDAY SEASON MINIMUMS

#### BARREL ROOM:

Sunday-Friday Lunch: \$200
Saturday Lunch (noon - 5pm): \$400
Sunday-Wednesday Dinner: \$350

THURSDAY-SATURDAY DINNER: \$500

## TERRACE ROOM:

SUNDAY-FRIDAY LUNCH: \$300

Saturday Lunch (noon - 3pm): \$750 Sunday-Wednesday Dinner: \$750

THURSDAY-SATURDAY DINNER: \$2000

MINIMUM OF 15 GUESTS IN TERRACE ROOM DURING HOLIDAY MONTHS

\*Prices are subject to change.

# SELECT LUNCH MENUS

### **FOR PARTIES UP TO 48 GUESTS**

Choose between two options of sample Select Menus for your event.

# \$18 Menu

# Choice of 3 Entrées

# STARTERS (CHOICE OF 2)

Tomato Basil Bisque Caesar Salad Vine Salad Wedge Salad

#### **ENTREES**

Chop House Cheeseburger

New Orleans Jambalaya

Pasta Bolognaise

BBQ Chicken Flatbread

Margherita Flatbread

Vegetarian Wild Mushroom Ravioli

Chicken Mac & Cheese

BBQ Chopped Chicken Salad

Napa Valley Salad

## **DESSERTS (CHOICE OF 2)**

House Made Cookies
Oreo Peanut Butter Pie
Seasonal Cheesecake
Ghirardelli Triple Chocolate Brownie

All menus include coffee, iced tea or soft drink.

# \$25 Menu Choice of 4 Entrées

## STARTERS (CHOICE OF 2)

Tomato Basil Bisque Caesar Salad Vine Salad Wedge Salad

#### **ENTREES**

Chop House Cheeseburger
New Orleans Jambalaya
Atlantic Salmon
BBQ Chicken Flatbread
Margherita Flatbread
Maryland Jumbo Lump Crab Cakes
Slow Cooked Ribs (Half Rack)
French Dip Sandwich
Chicken Mac & Cheese
Blackened Shrimp Salad
Napa Valley Salad

## **DESSERTS (CHOICE OF 2)**

House Made Cookies
Oreo Peanut Butter Pie
Seasonal Cheesecake
Ghirardelli Triple Chocolate Brownie

All menus include coffee, iced tea or soft drink.

# SELECT DINNER MENUS

#### **FOR PARTIES UP TO 48 GUESTS**

Choose between two options of sample Select Menus for your event.

## \$36 Menu

# Choice of 3 Entrées

# \$48 Menu

## Choice of 4 Entrées

## SHARABLE APPETIZERS (+\$5.00/GUEST)

Fried Green Tomatoes Rhode Island Calamari Southwestern Guacamole Maytag Blue Cheese Chips Hummus and Pita Chips Vegetable Stuffed Mushrooms Skillet Jalepeño Cornbread

## STARTERS (CHOICE OF 2)

Tomato Basil Bisque Caesar Salad Vine Salad Wedge Salad

#### **ENTREES**

Rotisserie Chicken
Slow-Cooked Ribs (Half Rack)
Atlantic Salmon
New Orleans Jambalaya
Rainbow Trout
Grilled Pork Tenderloin
Chop House Burger
Vegetarian Wild Mushroom Ravioli

## SIDES (CHOICE OF 2)

Haricot Verts
Garlic Smashed Potatoes
Broccolini
Mac & Cheese
Sweet Potato Fries
Grilled Asparagus
Hand Cut Mesquite Seasoned Fries

## **DESSERTS** (CHOICE OF 2)

Banana Cream Pie Ghirardelli Triple Chocolate Brownie Oreo Peanut Butter Pie Seasonal Cheesecake

# All menus include coffee, iced tea or soft drink.

## SHARABLE APPETIZERS (+\$5.00/GUEST)

Fried Green Tomatoes Rhode Island Calamari Southwestern Guacamole Maytag Blue Cheese Chips Hummus and Pita Chips Vegetable Stuffed Mushrooms Skillet Jalepeño Cornbread

## STARTERS (CHOICE OF 2)

Tomato Basil Bisque Caesar Salad Vine Salad Wedge Salad

#### **ENTREES**

Rotisserie Chicken
Slow-Cooked Ribs (Full Rack)
Atlantic Salmon
New Orleans Jambalaya
Grilled Pork Tenderloin
14-Ounce Ribeye Steak
8-Ounce Filet Mignon
Maryland Style Jumbo Lump Crabcakes

## SIDES (CHOICE OF 2)

Haricot Verts
Garlic Smashed Potatoes
Broccolini
Mac & Cheese
Sweet Potato Fries
Grilled Asparagus
Hand Cut Mesquite Seasoned Fries

#### DESSERTS (CHOICE OF 2)

Banana Cream Pie Ghirardelli Triple Chocolate Brownie Oreo Peanut Butter Pie Seasonal Cheesecake

All menus include coffee, iced tea or soft drink.

## **Traditional Eggs Benedict**

Two soft poached eggs hollandaise sauce, Canadian bacon, English muffin

# **Apple Cider Pancakes**

Granny smith apples, housemade cider syrup

## **Caramel-Banana French Toast**

Thick butter loaf topped with bruleed and caramel sauce

## **Bacon & White Cheddar Omelette**

Farm fresh egg omelette with maple smoked bacon and white cheddar cheese

## **Chicken & Waffles**

Fresh made waffle with Southern fried chicken breast

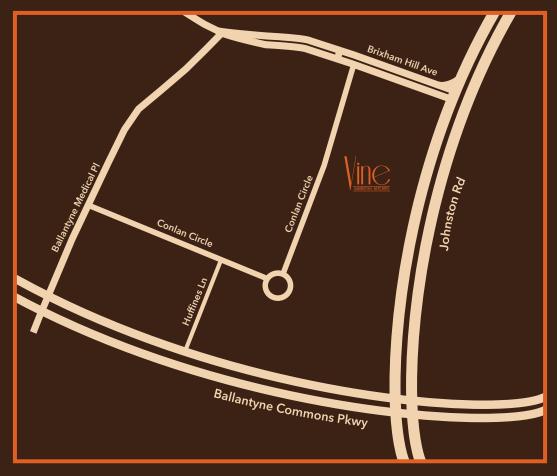
# Crab Cake Eggs Benedict (Additional \$3)

Two soft poached eggs hollandaise sauce, jumbo lump crab cakes, English muffin

Includes coffee, iced tea or soda

#### **VINE AMERICAN KITCHEN**

13735 Conlan Circle Charlotte, NC 28277



WWW.VINEKITCHEN.COM